59 - oud bruin

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **23**
- SRM **18.7**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg *(59.1%)*	80.5 %	2
Grain	Briess - Munich Malt 10L	2 kg *(26.2%)*	77 %	20
Grain	Briess - Wheat Malt	0.3 kg *(3.9%)*	81 %	5
Grain	Słód Caramunich Typ II Weyermann	0.3 kg *(3.9%)*	73 %	120
Grain	Briess - Aromatic Malt	0.2 kg *(2.6%)*	77 %	39
Grain	Special B Malt	0.2 kg *(2.6%)*	65.2 %	315
Grain	Weyermann - Dehusked Carafa III	0.12 kg *(1.6%)*	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	35 g	60 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP540 - Abbey IV Ale Yeast	Ale	Slant	200 ml	White Labs
Wyeast XL 3763 Roeselare Ale Blend	Ale	Slant	1000 ml	Wyeast

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